INCH-POUND

A-A-20139A <u>May 11, 1998</u> SUPERSEDING A-A-20139 September 5, 1986

COMMERCIAL ITEM DESCRIPTION

MUFFINS, FRESH OR FROZEN

The U.S. Department of Agriculture has authorized the use of this Commercial Item Description.

1. SCOPE.

1.1 This Commercial Item Description (CID) covers fresh or frozen muffins, packed in commercially acceptable containers, suitable for use by Federal, State, and local governments and other interested parties.

2. CLASSIFICATION.

2.1 The fresh or frozen muffins shall conform to the type(s), style(s), flavor(s), and shape(s) in the following list which shall be specified in the solicitation, contract, or purchase order.

Type(s), style(s), flavor(s), and shape(s).

Type I - Fresh

Type II - Frozen

Style A - Regular

Style B - Reduced fat (21 CFR 101.62)

Style C - Low fat (21 CFR 101.62)

Style D - Fat free (21 CFR 101.62)

Beneficial comments, recommendations, additions, deletions, clarifications, etc., and any data which may improve this document should be sent to: Commander, Defense Supply Center Philadelphia, 2800 South 20th Street, ATTN: DSCP-HSL, Philadelphia, PA 19145-5099 or FAX (215) 737-2963.

AMSC N/A FSC 8920

<u>DISTRIBUTION STATEMENT A.</u> Approved for public release; distribution is unlimited.

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Flavor 1 - Plain

Flavor 2 - Bran

Flavor 3 - Corn

Flavor 4 - Blueberry

Flavor 5 - Cinnamon Apple

Flavor 6 - Apple

Flavor 7 - Strawberry

Flavor 8 - Cranberry

Flavor 9 - Banana Nut

Flavor 10 - Chocolate

Flavor 11 - Nut

Flavor 12 - Spice

Flavor 13 - Raisin Bran

Flavor 14 - Carrot

Flavor 15 - Apple Crumb

Flavor 16 - Chocolate Chip

Flavor 17 - Chocolate Chocolate Chip

Flavor 18 - Other

Shape a - Round

Shape b - Loaf or Rectangular

Shape c - Square

Shape d - Octagonal

3. SALIENT CHARACTERISTICS.

- **3.1 Processing:** The fresh or frozen muffins shall be prepared in accordance with good manufacturing practice.
- **3.2** <u>Ingredients</u>: The fresh or frozen muffins shall include enriched flour; sweetening agents; eggs; peanut, corn, soybean, cottonseed, or canola vegetable oils, vegetable shortening, or butter; water; salt; flavorings; leavening agents; and emulsifiers or other stabilizers. Fruit puree or sauce may be used to replace oil in Style B Reduced fat, Style C Low fat, and Style D Fat free prepared fresh or frozen muffins. Fruit addition must not change characteristic flavor of the muffin. The fresh or frozen muffins may include nonfat milk and/or whey. The fresh or frozen muffins shall include mold inhibitors of proper levels as allowed by the Federal Food, Drug, and Cosmetic Act.
- **3.2.1 Flour:** The flour used for the muffins shall conform to the U.S. Standards for Enriched Flour (21 CFR 137.165).
- **3.2.2 Milk:** The milk products used in the fresh or frozen muffins shall comply with all

applicable requirements of the "Grade A Pasteurized Milk Ordinance - 1993 Recommendations of the United States Public Health Service" or latest revision thereof, or regulations substantially equivalent thereto.

3.2.3 Eggs: The eggs used in the fresh or frozen muffins shall conform to the applicable provisions of the Regulations Governing the Inspection of Eggs and Egg Products (7 CFR Part 59). The eggs shall be certified salmonella free.

3.3 Finished product:

- **3.3.1** Appearance and color: The fresh or frozen muffin tops shall have a rounded pebbled surface and may be "sugar dusted", "sugar crumb", "sugar crumbled topping", or "other appropriate topping". The fresh or frozen muffin interiors shall have for example, a creamy white, slightly yellow, slightly blue, or caramel to moderate dark brown color, characteristic of the flavor of muffin. The fresh or frozen muffins shall be evenly baked without evidence of scorching or burning. Color of the fresh or frozen muffin surface shall be typical of the type of muffin. There shall be no foreign color to the product.
- **3.3.2** Odor and flavor: The fresh or frozen muffins shall have a odor and flavor characteristic of the particular type of muffin. There shall be no foreign odors or flavors such as, but not limited to, burnt, scorched, stale, rancid, or moldy.
- **3.3.3** <u>Texture</u>: The texture of the fresh or frozen muffins shall have a slightly moist, light, and tender crumb. When the fresh or frozen muffins include nuts or fruits, there shall be an even distribution of nuts or fruit throughout the crumb. The fresh or frozen muffins shall not contain spots of unbaked flour on the bottom of the muffin.
- **3.3.4** Foreign material: All ingredients shall be clean, sound, wholesome, and free from evidence of rodent or insect infestation.
- **3.4** Age requirement: Unless otherwise specified in the solicitation, contract, or purchase order, the fresh muffins shall be delivered within 48 hours after baking. When frozen muffins are specified, the fresh product shall be in a freezer within 6 hours after baking and frozen to a temperature of $0^{\circ}F$ (-17.8°C), \pm 5°F and shall be at a temperature not higher than $10^{\circ}F$ (-12.2°C) within 6 hours after being placed in the freezer. Unless otherwise specified in the solicitation, contract, or purchase order, the frozen muffins shall be manufactured not more than 90 days prior to delivery and shall not have exceeded $10^{\circ}F$ (-12.2°C) at any time during storage and delivery.

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- **3.5** <u>Analytical requirements</u>: Unless otherwise specified, analytical requirements for the fresh or frozen muffins shall be as follows:
- **3.5.1** Fat content: The fat content for Style C Low fat prepared fresh or frozen muffins shall not exceed 3.0 grams of fat per 55 grams serving. The fat content for Style D Fat free prepared fresh or frozen muffins shall not exceed 0.5 grams of fat per 55 grams serving.
- **3.5.2** Salmonella: The fresh or frozen muffins shall be salmonella negative.
- **3.5.3** Water activity: The water activity (Aw) in fresh or frozen muffins shall be equal to or less than 0.885.
- **3.5.4** <u>Analytical procedure</u>: One composite sample shall be derived from 12 randomly selected muffins.
- **3.5.5 Preparation of sample:** The sample shall be prepared according to the Official Methods of Analysis of the AOAC International, Method or 983.18(b).
- **3.5.6** <u>Analytical testing</u>: When specified in the solicitation, contract, or purchase order, analyses shall be made in accordance with the following Official Methods of Analysis of the AOAC International:

<u>Test</u>	<u>Method</u>
Fat	922.06
Salmonella	986.35 or 967.25 and 967.26
Aw	978.18

3.5.7 Test results: The test results shall be reported to the nearest 0.1 gram for fat content. The test results for salmonella shall be negative. The test results for Aw shall be reported to the nearest .001 value. Any result not conforming to the analytical requirements shall be cause for rejection the lot.

4. REGULATORY REQUIREMENTS.

4.1 The eggs for fresh or frozen muffins shall have been processed according to the provisions of the Egg Products Inspection Act and regulations promulgated thereunder. The delivered fresh or frozen muffins shall comply with all applicable Federal, State, and local mandatory requirements and regulations relating to the preparation, packaging, labeling, storage, distribution, and sale of the fresh or frozen muffins within the commercial marketplace. Delivered fresh or frozen

muffins shall comply with all applicable provisions of the Federal Food, Drug, and Cosmetic Act and regulations promulgated thereunder.

5. QUALITY ASSURANCE PROVISIONS.

- **5.1 Product conformance.** The fresh or frozen muffins provided shall meet the salient characteristics of this CID, conform to the producer's own specifications, standards, and quality assurance practices, and be the same fresh or frozen muffins offered for sale in the commercial market. The Government reserves the right to require proof of such conformance.
- **5.2 Quality assurance.** When required in the solicitation, contract, or purchase order, the Federal Grain Inspection Service (FGIS), U.S. Department of Agriculture, shall determine the quality assurance of the fresh or frozen muffins according to FGIS procedures. The fresh or frozen muffins shall be examined or analyzed as applicable in accordance with applicable provisions in this CID, solicitation, contract, or purchase order, and, when applicable, the United States Standards for Condition of Food Containers in effect on the date of the solicitation.

6. PACKAGING.

6.1 <u>Preservation, packaging, packing, labeling, and case marking</u>. Preservation, packaging, packing, labeling, and case marking shall be as specified in the solicitation, contract, or purchase order.

7. NOTES.

7.1 Purchasers shall specify:

- Type(s), style(s), flavor(s), and shape(s) of muffins required.
- When analytical testing is required.

7.2 Sources of documents.

7.2.1 Source of information for nongovernmental document is as follows:

Copies of the Official Methods of Analysis of the AOAC International may be obtained from: AOAC International, 481 North Frederick Avenue, Suite 500, Gaithersburg, MD 20877.

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7.2.2 Sources of information for governmental documents are as follows:

Applicable provisions of Regulations Governing the Inspection of Egg and Egg Products (Egg Products Inspection Act) is contained in 7 CFR Part 59. The Federal Food, Drug, and Cosmetic Act is contained in 21 CFR Parts 1 to 199. These documents may be purchased from: **Superintendent of Documents, New Orders, P.O. Box 371954, Pittsburgh, PA 15250-7954.** Credit card (MasterCard or Visa) purchases may be made by calling the Superintendent of Documents on (202) 512-1800.

Copies of the United States Standards for Condition of Food Containers are available from: Chairperson, Condition of Container Committee, STOP 0243, 1400 Independence Avenue, SW, Washington, DC 20250-0243.

Civil agencies and other interested parties may obtain copies of this CID from: General Services Administration, Federal Supply Service, Specifications Section, Suite 8100, 470 East L'Enfant Plaza, SW, Washington, DC 20407.

Military activities should submit requests for copies of this CID to: Standardization Documents Order Desk, Defense Automation Printing Service, 700 Robbins Avenue, Building 4D, Philadelphia, PA 19111-5094.

MILITARY INTERESTS: CIVIL AGENCY COORDINATING ACTIVITIES:

<u>Custodians</u>	DOJ	- BOP
	TITIO	ATTET TEE

Army - GL USDA - FV Navy - SA VA - OSS

Air Force - 35

PREPARING ACTIVITY:

Review Activities

DLA - SS

Army - MD, QM

Navy - MC (Project No. 8920-P024)

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